

Lactobacillus sake strain useful for curing raw sausage.

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Cited documents:

EP0321692 (A2)

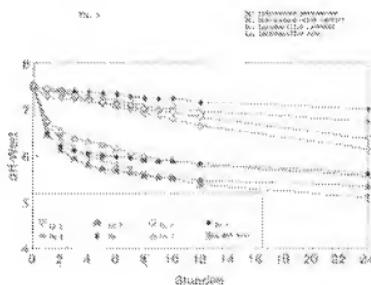
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Abstract of EP 0641857 (A1)

A microorganism of the strain *Lactobacillus sake* DSM 6747 is particularly suitable for curing sausage products. It leads to an improvement in the acidification, to an increase in the rate of the curing process and to production of a stable and intense colour.



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